

6311 Wilson Lane
Bethesda, MD 20817

March 10, 1999

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Commissioner Jane E. Henney, M.D.
FDA (HEE-88)
5600 Fishers Lane
Rockville, MD 20857

Dear Commissioner Henney:

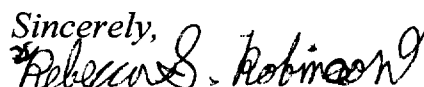
I disagree with the FDA about their decision of irradiating foods. I think that the food would taste better if the food wasn't irradiated. In the following, I will give some reasons why I think this.

If your food was irradiated you couldn't tell if your food was spoiled. Leonard Solon (from the New York's Bureau of Radiation Control) warns that irradiation kills the organisms that make you know if your food is spoiled. Leonard Solon also found out that irradiation may not be strong enough to kill bacteria that causes food poisoning.

If irradiation is done it takes out a portion of vitamins that make foods good for you. A New Jersey Medical School report said that after eating irradiated food you can have the risk of weight lost and miscarriages. Adversaries say that irradiation changes chemical composition of foods that can create carcinogens.

Irradiation is not effective against viruses and toxins. The low level of radioactivity isn't strong enough to slow the ripening of fruits. Critics argued that irradiation was making food cost 5 cents a lb more than otherwise. Robert Hahn, director of Public Voice for Food and Health Policy, interviewed people, and they said, "They wouldn't eat irradiated foods if you put a gun to their head!"

I think irradiation is bad for you because what if the irradiation process went wrong, and you ate the food? You could get very sick. The bite of death is coming as irradiation comes crawling into foods!

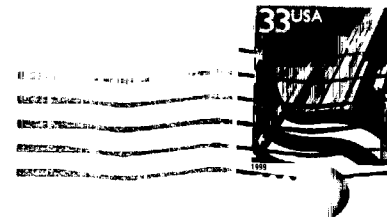
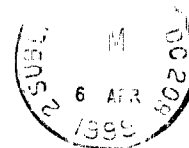
Sincerely,

Rebecca S. Robinson

98N-1038

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